

Chocolate Ganache Cake

Yield: 12 min
Total Time: 55 min

Recipe from: <https://www.recipeschoose.com/recipes/ganache-indian-recipe>

Ingredients:

- 2/3 cup butter softened
- 1 3/4 cups sugar
- 1 teaspoon vanilla
- 3 eggs
- 1 1/2 cups buttermilk
- 2 cups all purpose flour
- 1/2 cup cocoa powder sifted
- 3/4 teaspoon baking soda
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- chocolate ganache
- 10 ounces chocolate good quality, chopped
- 1 cup heavy cream
- 2 tablespoons corn syrup

Nutrition:

1. Calories: 510 calories
2. Carbohydrate: 71 grams
3. Cholesterol: 115 milligrams
4. Fat: 23 grams
5. Fiber: 2 grams
6. Protein: 7 grams
7. SaturatedFat: 14 grams
8. Sodium: 360 milligrams
9. Sugar: 47 grams

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